

# Food Science Outline Pacing Guide

	Recommended Weeks
<b>FCCLA INTRODUCTION</b>	<b>2 Weeks</b>
<b>Topic 1: Exploring Food Science</b>	<b>2 Weeks</b>
<ul style="list-style-type: none"> <li>• Unit 1: History of Food Science (9)</li> <li>• Unit 2: Career Opportunities (17)</li> </ul>	
<b>Topic 2: The Food Science Laboratory</b>	<b>3 Weeks</b>
<ul style="list-style-type: none"> <li>• Unit 1: Leadership Skills and Teamwork (18)</li> <li>• Unit 2: Equipment, Measurement, and Safety (7)</li> <li>• Unit 3: Scientific Method (18)</li> <li>• Unit 4: Food Safety Certification (5)</li> </ul>	
<b>Topic 3: Fundamentals of Chemistry</b>	<b>4 Weeks</b>
<ul style="list-style-type: none"> <li>• Unit 1: Elements, Compounds, and Mixtures (12)</li> <li>• Unit 2: Chemical Reactions and Physical Changes (10)</li> <li>• Unit 3: Acids and Bases (6)</li> <li>• Unit 4: Energy (9)</li> </ul>	
<b>Topic 4: Nutrition Science</b>	<b>6 Weeks</b>
<ul style="list-style-type: none"> <li>• Unit 1: Properties of Carbohydrates (16)</li> <li>• Unit 2: Properties of Lipids and Fats (14)</li> <li>• Unit 3: Protein Properties (14)</li> </ul>	
<b>TESTING</b>	<b>1 Week</b>
<ul style="list-style-type: none"> <li>• Unit 4: Vitamins and Minerals (7)</li> <li>• Unit 5: Water Properties (8)</li> </ul>	<b>3 Weeks</b>
<b>Topic 5: Food Chemistry</b>	<b>9 Weeks</b>
<ul style="list-style-type: none"> <li>• Unit 1: Enzymes (20)</li> <li>• Unit 2: Solutions and Colloidal Dispersions (11)</li> <li>• Unit 3: Sensory Evaluation (18)</li> <li>• Unit 4: Food Fermentation (12)</li> <li>• Unit 5: Leavening Agents (13)</li> <li>• Unit 6: Food Additives (14)</li> </ul>	
<b>Topic 6: Microbiology of Food</b>	<b>5 Weeks</b>
<ul style="list-style-type: none"> <li>• Unit 1: Food Safety (27)</li> <li>• Unit 2: Food Preservation (15)</li> <li>• Unit 3: Food Packaging (16)</li> </ul>	
<b>TESTING</b>	<b>1 Week</b>

